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**UNITHERM STAINLESS STEEL INC.**  
**COOKING TRIAL DATA SHEET**

**PRODUCT:**

UNCOOPER

**SUPPLIED BY:**

DATE: \_\_\_\_\_

9/30/93

**TEST No.**

## TIME

### 3. STIMULI

**ZONE**

**ZONE 2**

### ZONE 3

## START WEIGHT

**COOKED  
WEIGHT**

YIELD

INTERNAL  
TEMP.: 'F

REMARKS:

WALCOSE SPAN  
Between 2 & 3 zone  
WPCF BENT

2. 11/04/05 5.5

14373304  
Color only

RAW  
BRAIDS  
AND  
BRAIDS  
LOOKED  
BETTER

U-03343

DEPOSITION  
EXHIBIT

Salmon  
2-13-12

DEPOSITION  
EXHIBIT

2-12-07

Singh

**Exhibit No.**

Date: 11-20-01

Carol Ward,

[illegible]

October 6, 1993

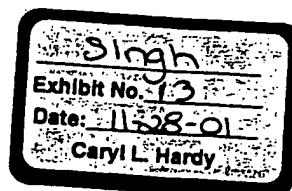
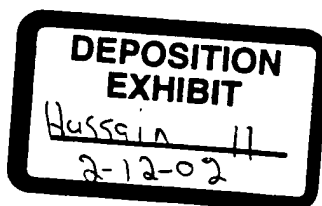
**BUDGETARY PROPOSAL**

**RAPIDFLOW OVEN**

**PREPARED FOR**

**DR. SYED HUSSAIN  
ARMOUR SWIFT-ECKRICH**

*Submitted By:  
Jim Hutchison  
Proctor & Schwartz, Inc.  
251 Gibraltar Road  
Horsham, PA 19044*



U-05976

PTO-002385



# Proctor & Schwartz, Inc.

251 GIBRALTAR ROAD, HORSHAM, PENNSYLVANIA 19044  
PHONE: (215) 443-5200 TELEX: 6851098 FAX: (215) 443-5206

## **BUDGETARY PROPOSAL FOR:**

**DATE:** October 6, 1993

*Dr. Syed Hussain  
Armour Swift-Eckrich  
3131 Woodcreek Drive  
Downers Grove, IL 60515-5429*

## **DESCRIPTION OF EQUIPMENT:**

*1 (one) Proctor-Unitherm RAPIDFLOW II OVEN, Model 40-34, electrically heated.  
It will consist of the following:*

*Four (4) Oven Modules, each 8 feet 5 inches long, with effective overall cooking length of 34 feet and usable width of 3 feet 3 inches.*

*Continuous Belt Washer with high pressure spray nozzles above and below belt.*

**FRAME:** *Constructed of type 304 stainless steel.*

**CANOPY:** *Stainless steel frame with removable stainless steel panels.*

**BELT:** *Stainless steel, flat flex belt, 3/8" pitch.*

**DRIVE MOTOR:** *Variable speed.*

**ELEMENT BANK:** *Temperature control by microprocessor.*

**SIZING PROGRAM:** *A Lotus program to assist in providing parameters for setting the oven manually will be provided.*

**C.I.P. SYSTEM:** *Automatically cleans the inside of the oven once production is completed. Pumps, tanks and necessary fittings included.*

**CENTRAL CONTROL PANEL:** *A Nema 4X Stainless Steel Electrical Control Cubicle is provided for the oven. Motor starters, push buttons, conveyor speed control, and temperature controls are included with the cubicle. The Control Cubicle also contains safety controls and will be adequate to accommodate additional oven sections. Control Cubicle will house operating controls for oven and C.I.P.*

**FOUR (4) BIFURCATED EXHAUST FANS:** *Included.*

## **PRICE:**

**\$498,000.00**

**F.O.B.: Lexington, N.C.**

U-05977



INDUSTRIAL ESTATE, THORNIEBANK, GLASGOW G46 8JA, SCOTLAND, U.K.

PTO-002386

**BUDGETARY PROPOSAL FOR:**

**DATE:** October 6, 1993

Dr. Syed Hussain  
Armour Swift-Eckrich  
3131 Woodcreek Drive  
Downers Grove, IL 60515-5429

**OPTIONAL EQUIPMENT**

**ATOMIZER:** - \$3,600.00

Placed between zones one & two to facilitate spray application of liquid browning and or smoke flavor agent.

**TERMS:** 30% down payment with order, 60% upon completion of engineering, 10% net 30 days after shipment. A service charge will be assessed on past due unpaid balances at 1% per month. All terms are subject to credit approval.

**DELIVERY:** January 1994.

**INSTALLATION:** The price includes start-up supervision and operator training by a Proctor Service Engineer. Installation of the equipment will be accomplished by Armour Swift-Eckrich personnel at the job site. Contract services for installation supervision are optional at the prices shown in the "Erecting" Section on Page III.

U-05978

PTO-002387

WORK AND MATERIAL TO BE FURNISHED BY THE PURCHASER  
EXCEPT AS OTHERWISE PROVIDED HEREIN:

1. All necessary labor to unload and move equipment from the delivery carrier to the actual erection site, including suitable protection for all components.
2. Suitable location and preparation for the floor under the machine.    -
3. All necessary labor for the erection of the equipment.
4. All electrical wiring, including material and labor, from and to the starters, motors and control elements, plus disconnect switches as required.
5. Exhaust ductwork with suitable dampers from outlet of exhaust fan to out-of-doors.
6. Necessary supply of electrical powers.
7. The necessary air piping, including material and labor from source of supply to the temperature controller head and clean, dry compressed air at 30 p.s.i.g. for proper operation of the temperature control.
8. ☐ A. Steam Heat - All steam and condensate piping connections, pressure gauge, hand valves and traps or other means to properly remove the condensate from the heating coils.  
Adequate supply of steam at \_\_\_\_\_ p.s.i.g.
- ☐ B. ~~Gas Heat - All gas and combustion air piping and burner manifolding, including main shut-off cock, material and labor.~~  
Adequate supply of \_\_\_\_\_ gas at \_\_\_\_\_ BTU/cu. ft. and \_\_\_\_\_ pressure.
9. All necessary permits and approvals as may be required by insurance or governmental authorities.
10. Building floor of sufficient strength to maintain Company's machinery in level position.
11. Necessary sprinkler system as may be required by insurance or governmental authorities.
12. The company assumes no responsibility for any violation of air or water pollution laws and regulations.

U-05980

PTO-002389

CABLE ADDRESS  
"PROCTOR" HORSHAM PA

(FORM 2274)

(4-88)

Page 4

Proctor & Schwartz, Inc.

QUOTATION SUBJECT TO  
WITHDRAWAL WITHOUT NOTICE.

ITW

## ERECTING:

Upon completion of fabrication and shipment of the above equipment and the execution by the purchaser of an agreement entitled "Agreement for Services of Erection Advisor", a sample copy of which is attached hereto, the Company will lend the Purchaser one of the Company's employees ("Erection Advisor") to assist in the supervision of the erection and initial operation of the equipment. Upon request the Company will complete and send said Agreement to the Purchaser for execution.

The standard rates for the time of and the basis for reimbursable expenses incurred by the Erection Advisor are as follows:

- (a) \$ 50.00 per hour for time not in excess of 8 hours a day nor in excess of 40 hours per week, Monday through Friday of each week.
- (b) \$ 75.00 per hour for time in excess of 8 hours a day or 40 hours per week, Monday through Friday and for time worked on Saturday.
- (c) \$ 100.00 per hour for time on Sunday and Holidays.
- (d) Out of pocket traveling expenses from the Company's shop, wherever located, and return along with reasonable expenses for lodging, board, and incidental living expenses.
- (e) Travel time will be charged from the Company's shop, wherever located, to and from the Purchaser's premises on the basis set forth above in item (a) of this Section.

As hereinafter provided in the LIABILITY CLAUSE of this contract, NO WARRANTY OF THE EQUIPMENT EXPRESSED OR IMPLIED IN THIS CONTRACT, IF ANY, SHALL BE EFFECTIVE UNLESS THE EQUIPMENT IS ERECTED, STARTED IN OPERATION AND TESTED WITH THE ASSISTANCE OF SUCH ERECTION ADVISOR.

## ENGINEERING SERVICES:

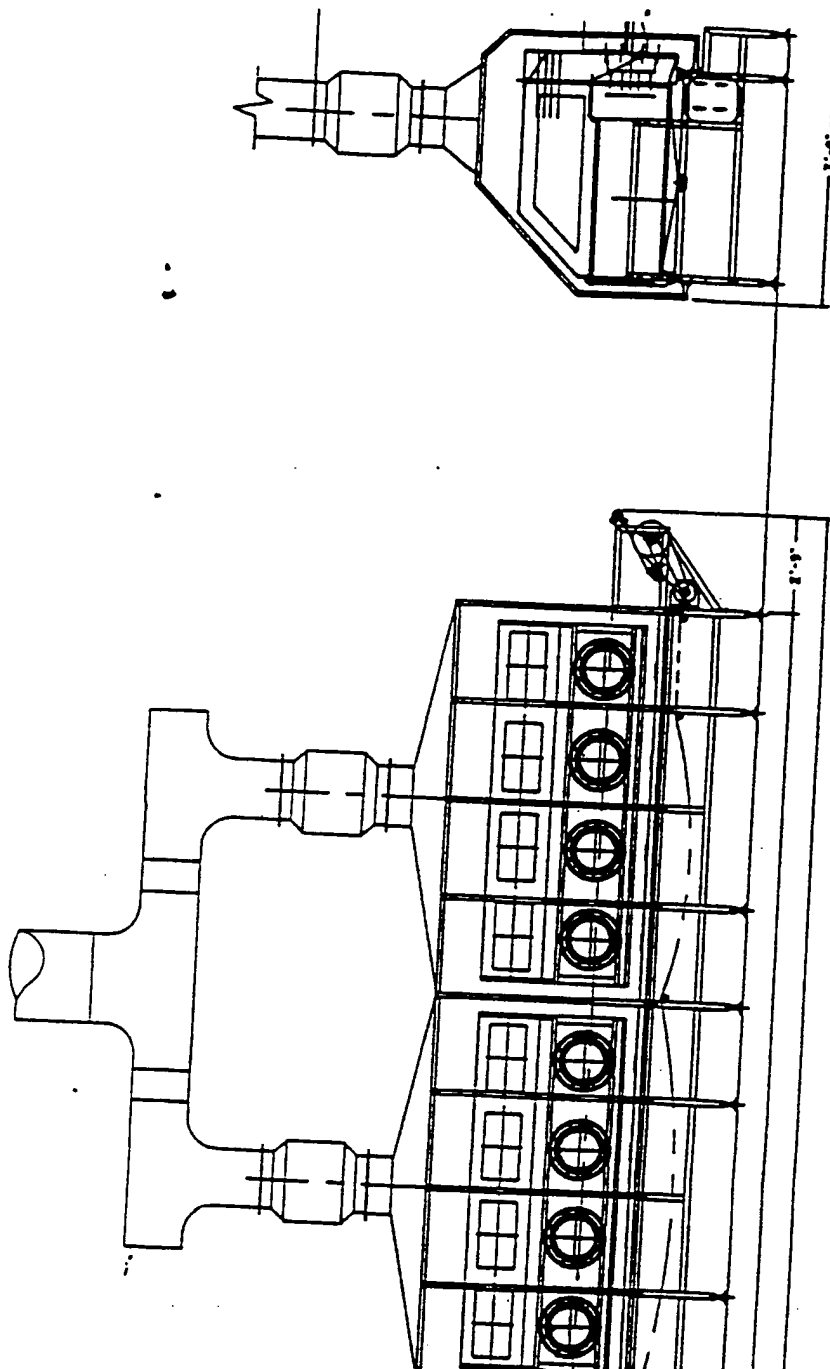
After the completion of the erection and mechanical operation of the above equipment, if the Purchaser desires to have the services of one of the Company's engineers to assist the Purchaser in putting the equipment into Commercial operation and notifies the Company to this effect in writing specifically referring to this Contract, the Company will lend the Purchaser one of the Company's engineers and will charge the Purchaser for the engineer's time and reimbursable expenses as follows:

- (a) \$ 65.00 per hour for time not in excess of 8 hours a day nor in excess of 40 hours per week, Monday through Friday of each week.
- (b) \$ 97.50 per hour for time in excess of 8 hours a day or 40 hours per week, Monday through Friday and for time worked on Saturday.
- (c) \$ 130.00 per hour for time on Sundays and Holidays.
- (d) A minimum charge of \$ 260.00 will be made for each visitation made by one of the Company's engineers pursuant to this paragraph.
- (e) Out of pocket traveling expenses from the Company's office and return along with reasonable expenses for lodging, board, and incidental living expenses.
- (f) Travel time will be charged from the Company's office, wherever located, to and from the Purchaser's premises on the basis set forth above in item (a) of this paragraph.

The above rates for erecting and engineering services are those in effect as of the date of this agreement. The rates are subject to change and Proctor & Schwartz reserves the right to invoice at the rates prevailing at the date of performance of the services. In no event shall the rate charge exceed the rates listed above by more than 15%.

U-05981





U-05987

PTO-002396



SWIFT-ECKRICH

## CONVEYOR



Update bulletin on PROCTOR &amp; Rapidflow Oven

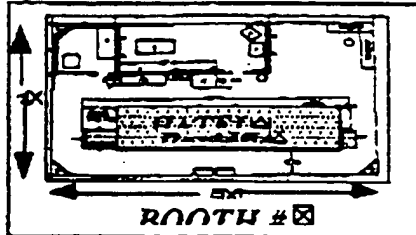
October 19, 1993

Distribution to BUTTERBALL only

Issue #2

## WHERE THE ACTION WAS!

## WHERE THE ACTION IS!



**McCORMICK PLACE - & a little CHAOS:** CHICAGO.... (even AS WE SPEAK!)

We'd planned at least a week to set up and run trials on this new oven before the AMI - a rough enough target. However, the Hall won't be available for erection crews until Monday, October 4, because of a previous show. This unexpected news gives us only three days to uncrate, erect, connect, debug, and cook. Of course we'll make it. And I'm sure we'll remember it for a long time to come.

## Well - almost..

It started off with a bang and a puff of smoke an hour before the convention opened on Thursday. The only item that was cooked at our booth was the Control Panel.

We donated over 600 pounds of uncooked sausages, bacon, and spare ribs to charitable organizations, started a vigorous dialogue with McCormick and explained our 150 feet of ductwork as our commitment to cooking at the AMI..

In fact, we had more solid leads from this AMI than any previous convention. We didn't "feed;" we showed a lot of processors the benefits of this unique convection oven. We sent this personal invitation (above) to you, Prem, and Syed Hussain ..

## MEMORANDUM

October 19, 1993

TO: Mike McDonough

FM: Jim Hutchison

SUBJ: UNITHERM RAPIDFLOW OVEN and BUTTERBALL TURKEY TESTS

DEPOSITION EXHIBIT

Hussain 13  
2-12-02

As you probably know, we've been working closely with Dr. Hussain on turkey breast browning at our Elk Grove facility for the past month.

Syed will tell you the results have been excellent and that we have actually fully cooked turkey breasts as well. Some of the data is included on page two; and the first ISSUE of this bulletin, which we wrote to Dr. Hussain with a copy to you and Prem, describes earlier results.

We have a three section, 24 foot long Rapidflow oven at Elk Grove (about 10 minutes from O'Hare and - I think - within 30 minutes of your office)..

We have prepared a proposal for you for a Rapidflow Oven; and we would like to host a half-day seminar at our facility to show you the benefits of this unique convection oven - what we call the "missing link."

Mike the last time we met, we described our line of equipment and promised to keep in touch. You will be interested in what we are doing - with Belt Grills, Convection Oven, and with Radio Frequency. I will call you within the next few days.



Three section, U.S.D.A. approved RAPIDFLOW Oven available at our O'Hare Airport demonstration facility to conduct product evaluation tests on a WYSIWYG basis.

CONFIDENTIAL. PUBLICATION WRITTEN BY JIM HUTCHISON EXCLUSIVELY FOR Mr. Mike McDonough

U-01543

PTO-002398

# OUR PROPOSAL

## SWIFT-ECKRICH PRODUCTION CHART

16-Oct-93

EFF OVEN LENGTH: 34 feet long

EFF OVEN WIDTH: 36 inches wide

ENTER A BELT LOAD: 3

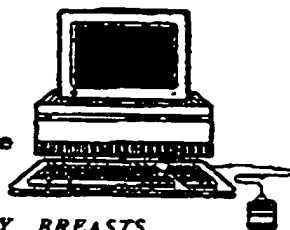
ENTER A COOK TIME: 1.2

LBS/HR

1,530

LBS/FT<sup>2</sup>

TURKEY BREASTS



TIMES

PROCESS

1.0

1.5

3.0

8.0

12.0

10.0

612

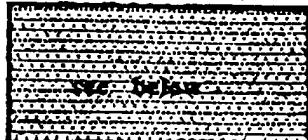
918

1,836

4,896

7,344 BROWNING

35.0



1,399

2,098 POULTRY PARTS

60.0

816

1,224 WHOLE BIRDS

85.0

576

864 WHOLE BIRDS

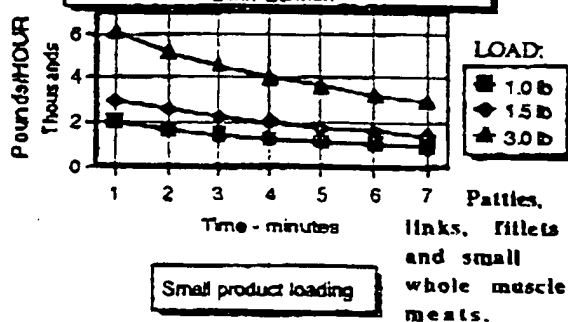
110.0

444

668 WHOLE BIRDS

### Production Rate

Swift-Eckrich



### ADDITIONAL TEST

#### RESULTS FOR BUTTERBALL TURKEYS:

YIELDS on BROWNING: 98% - 99%

COLOR & TEXTURE: Outstanding. Dr. Hussain has the samples. The gentle air circulation in the oven chamber means higher yields than available on other convection (impingement) ovens. The air flow is precise and uniform from side to side and from feed to discharge. Since the velocity is so low, any product - such as bacon or sausage links - can be cooked without distortion and without having to reduce the air handling characteristics. Also, the oven is easy to clean - automatically.

### RADIO FREQUENCY

High Velocity/dielectric heating

Mike: this is more background information on Radio Frequency. We would like to talk to you about the MAGNA-TUBE and applications for Swift-Eckrich.

Preheating of various products is accomplished rapidly and uniformly, allowing surface treating devices to do their job rather than wasting time and energy trying to brown and cook completely in the same machine with resultant moisture loss.

Because dielectric heating, in the form of radio frequency energy, heats by means of molecular excitation and the wave length is very long, penetration is excellent. Products cook uniformly throughout at the same time and temperature rise is more rapid than with other forms of heating.

Microwaves tend to heat non-uniformly because the very short waves bounce about randomly, hitting the product being treated from various angles. Radio frequency uses the product as part of the circuit and the energy is therefore absorbed by the product in a focused way.

CONFIDENTIAL PUBLICATION WRITTEN BY JIM HUICHISON EXCLUSIVELY FOR Mr. Mike McDough

U-01544

PTO-002399

# UNITHERM STAINLESS STEEL INC.

1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007.

TEL: 708 806 0154 FAX: 708 806 1321.

FAX COVERSHEET

*File: Unitherm*  
*Re: Cooking Trials*  
*x File: P+S Re: Testing*  
*② Con-Agra Test Results*  
*③ Swift-Eckrich Test Results*

To: MISS LISSA SCHAEFFER From: JIM HUTCHISON

Company: PROCTOR & SCHWARTZ

Fax No: (215) 443-5404 5406

No. of pages including cover: 2

Message: Dear Lissa,

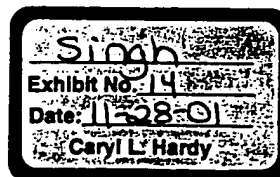
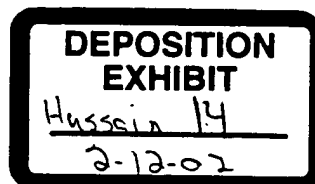
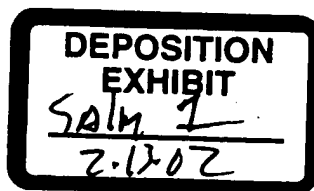
These are test results from Con-Agra <sup>*Con-Agra*</sup> <sub>*Inc.*</sub>/Swift-Eckrich. This sheet needs to be incorporated into our proposal. Remove Syed Hussain's name and replace it with Mike McDonough. Hold this until Monday, October 18th and I'll discuss this with you at that time.

Everything went well.

Best regards,

*Jim*  
Jim

Dated: October 14, 1993



PTO-002400

U-06220

**INTER-OFFICE  
MEMORANDUM**

**BUTTERBALL TURKEY COMPANY**  
2301 Butterfield Road  
Downers Grove, IL 60515-1049

**DATE:** November 19, 1993

**TO:** Stan Seavey, Bruce Tompkin, Lee Christensen, Syed Hussain,  
Bill Schwartz, Jeff Swain, Bryan Zulaica, Frank Carroll,  
J.B. Weatherspoon, David Wiggins, J.D. Clarkson  
Brian Green - Wells, MN  
Jim Karrer - Wells, MN

**FROM:** Keith L. Brickey *KL3*

**SUBJECT:** **SLICE 'N SERVE SHELF-LIFE W/O SODIUM LACTATE**

This is a follow-up to our meeting regarding the shelf-life issues we are having with Slice 'N Serve O.R. Turkey Caramel Dipped Turkey Breast (29041). This product is turning milky and excess purge at 30 to 35 days into its shelf-life.

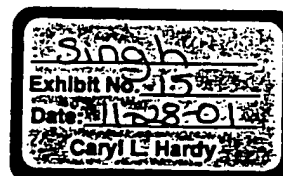
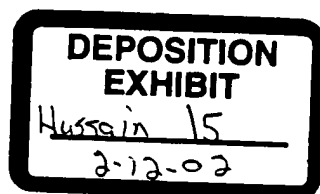
- Jim Karrer to make certain product is stripped for caramel dip at 32-35°F.
- Jim Karrer to send in cured Hickory Smoked Slice 'N Serve and the Mesquite Smoked product to see if the business people would look at putting cure into the Mesquite.
- Syed Hussain to calculate the economic impact of going from 136% to 128% injection.
- Syed Hussain to evaluate a new surface browning/coloring agent called Maillose. This product has a ph of 4.8.
- Jim Karrer/Brian Green will test to determine if we can raise the temperature of the caramel from 162° F to 170° F without bringing the product temperature to over 40° F.
- Lee Christiansen will work with the plant to get the air line cleaned that blows air into the bag. Still getting high counts.
- J.D. Clarkson to make certain that all these products we've taken sodium lactate out of are being stored in distribution at 28-32° F.
- Stan Seavey has reduced the shelf-life on SNS O/R Breast and SNS Mesquite Smoked Breast from 70 to 60 days.
- Jim Karrer to see if we can retrieve product (29041) from distribution and/or retail to evaluate its condition. As soon as we get this done we can make a determination with regard to voluntary product withdrawal from market.

Please advise if you have any questions.

KL3/mr

**CONFIDENTIAL -  
Restricted Access**

CRPF02100



PTO-002401



# Red Arrow Products Company Inc.

Post Office Box 1537  
Manitowoc, WI 54221-1537

(414) 683-5500  
(414) 683-5524

November 24, 1993

7.4.1

Syed A. Hussain, Ph.D.  
Armour Swift-Eckrich  
3131 Woodcreek Drive  
Downers Grove, IL 60515-5429

*Bill Schwartz*  
*Stan Gershenson*

Dear Syed:

The following comments and data are in reference to the Maillose test that was run on the caramel line at the Swift-Eckrich plant at Wells, MN on November 17, 1993.

Tests were run on brown and serve, deli-breasts and roast type products using Maillose in the sump of the drench equipment normally used for the application of caramel color. The concentration of Maillose for drenching was adjusted to 12% (vol/vol). Sump temperatures were maintained at approximately 160°F, the same as those used for caramel color.

Initial testing was done on brown and serve products. Three sets were run. Line conditions for the first set were the same as those used for caramel color and are as follows:

Sump temperature	160°F
Belt speed	45.5 in/min.
Temperature controller dryer #1	210°F
Temperature controller dryer #2	450°F

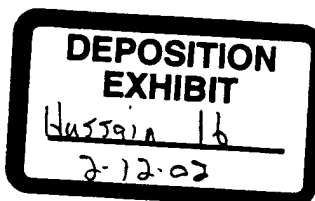
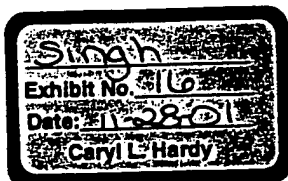
Conditions for the other two sets of brown and serve products were altered but only with respect to belt speed. Belt speeds were adjusted to 27.5 and 7.5 respectively for these two sets. Reductions in belt speed were made at the point the product entered the heat zone and for only as long as it took for the product to pass through this zone. Once the product passed through the heat zone the speed of the belt was readjusted to normal, that is 45.5 in./min. Product residence times in the heat zones were (length of heat zone - 25 inches).

Belt Speed in/min.

Residence Time (Sec.)

45.5  
27.5  
7.5

33  
55  
200



The Smoke That Signals Success

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CRPF02101

PTO-002402

Syed Hussain, Ph.D.  
Page Two

As was expected, colors increased in magnitude with decreasing belt speed.

A series of three tests were run on deli-breasts using the same conditions as those given for the brown and serve products shown above. Again, colors increased with decreasing belt speed.

In tests on the roast type products, temperatures for this run were increased in both Dryers; Dryer #1 - 350°F and Dryer #2 - 450°F. Belt speed was adjusted to 18 while the product was in Dryer #2 heat zone. Color development on this product was very acceptable.

The idea behind increasing the temperature in Dryer #1 was to hopefully develop a little more surface temperature on the product going into the sump. This in combination with the hot Maillose in the sump might initiate or enhance the color reaction so that final color development in heat zone of Dryer #2 may be quicker. If in fact this was the case, it may be possible to run a faster belt speed.

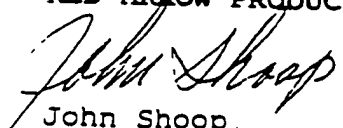
It is rather doubtful that Dryer #1 reached its temperature set-point. The indicator light that shows the system calling for heat was on, but the temperature pointer never moved off its setting of 210°F. It might be a good idea to have someone look at that temperature controller on Dryer #1 before we run the test on December 6.

The searing, dark edges, that you mentioned could have occurred in Dryer #2. An open flame was occasionally observed in the product area in heat zone of Dryer #2. The dryer was working very hard to maintain temperature.

I certainly enjoyed working with the people at the plant in Wells. They were very helpful and cooperative. If any changes come up before the next test please let me know.

Sincerely,

RED ARROW PRODUCTS COMPANY INC.

  
John Shoop  
Technical Consultant

JS/smp  
JS93048

CC: Ms. Mary Feist

CONFIDENTIAL -  
Restricted Access

CRPF02102

PTO-002403

# Fax Transmittal Memo 7672

NO. 732 P02

To: **FRANCINE**  
 Company: **UNITHERM**  
 Location:  
 Fax #:  
 Comments:

Telephone #

No. of Pages: **2**  
 From:  
 Company: **SUED HUSSAIN**  
 Location:  
 Fax #:  
 Original Disposition: ☐ Destroy ☐ Return ☐ Call for pickup  
 Today's Date: **1/26** Time: **2:3**  
 Dept. Charge:  
 Telephone #:

Armour Swift-Eckrich  
 Product Development Lab  
 3131 Woodcreek Drive  
 Downers Grove, IL 60515-5429  
 (708) 512-1020



**Armour Swift-Eckrich**

Mr. Jim Hutchinson  
 Unitherm

Here is a list of attendees for your meeting at Armour Swift Eckrich, Downers Grove on Tuesday, January 25, 1994

	<u>Ext.</u>
Joe Bohac	1065
Chris Bugaj	1051
Roy Cantu	1168
Martha Cassens	1088
Charlie Ferry	1052
Prem Singh	1055
Dr. Bruce Tompkin	1031

*Syed Hussain*  
**Syed Hussain**  
 Ext. 1056

**DEPOSITION  
 EXHIBIT**  
Hussain 17  
 2-2-02

Singh  
 Exhibit No. 22  
 Date: 11-28-01  
 Caryl L. Hardy

U-01476

PTO-002404



November 30, 1993

A G E N D A

Draft...

PROCTOR-UNITHERM  
and  
ARMOUR SWIFT-ECKRICH  
Tuesday, January 11, 1994  
10:00 AM

PURPOSE: ... Evaluate browning and cooking poultry products in the  
RAPIDFLOW OVEN,  
... Define operating parameters, and  
... Size a unit appropriate for Armour Swift Eckrich needs

I. INTRODUCTION (Self introduction by those attending)  
(30 minutes)

- A. Who is Unitherm? History, product line  
and the Marketing/Manufacturing arrangement with Proctor  
& Schwartz.
- B. The purpose of today's meeting and demonstration.

II. THE RAPIDFLOW OVEN (if meeting is at your offices, a video) -  
(90 minutes)

- A. Features - benefit analysis
- B. Product demonstration  
(Browning & Cooking will take approximately 90 minutes  
for turkey breasts and full chicken cooking)

LUNCH at our facility

III. EVALUATION OF RESULTS

- A. Operating parameters (review)
- C. Replication of results to meet production needs (sizing)

IV. THE NEXT STEP  
Discussion

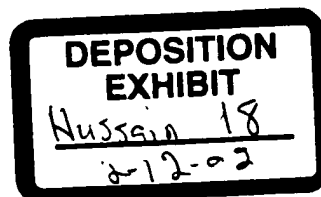
----- Wrap up about 1:30.....

Syed:

We'll need 10-12 turkey breasts... Please give me your suggestions;  
and I'll then send you an updated agenda.

Sincerely,

Jim Hutchinson  
Product Manager  
Processed Food Division



U-01479

PTO-002405

Internal Office  
Memorandum

Armour Swift-Eckrich

Date December 29, 1993  
From Syed A. Hussain

To Brian Green

Copies Keith Brickey  
Bill Schwartz  
Stan Seavey  
Bob Waack - Wells  
Lee Christiansen  
Bruce Tompkin  
Mark Wells  
Prem Singh

Subject Trip Report  
Wells Plant  
w/o 12/27/93

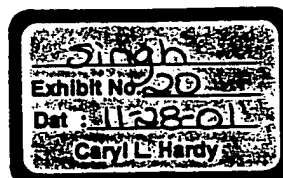
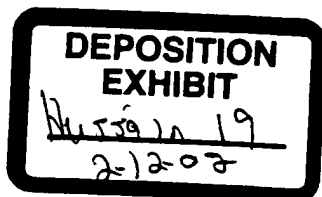
O/R SLICE N SERVE

1. Monitored the production of Slice N Serve with the new pickle formula containing 0.5% sodium lactate.
2. Conducted test with half and half Caramel and Maillose solution. Product will be presented to Management. Shelf life study is in progress at Downers Grove. Attached data sheet has the detail. Product surface temp after freezer and shrink tunnel are as follows:

<u>Treatment</u>	<u>Temp.</u>	<u>Freezer Surface</u>	<u>Shrink Tunnel Surface</u>
Caramel + Maillose	140°F	31°F	40°F
Caramel + Maillose	160°F	32°F	43°F

3. Oil browned half dozen samples and gathered shrink data. Samples will be presented to the Management, and if needed shelf life study will be conducted. The product takes 4-5% shrink in the hot oil browner, but the color is good.
4. Reviewed the entire process and identified the following areas for process and product improvement.
  - I. Analyze the pickle for salt. Recommend that the Downers Grove Lab provide training assistance.
  - II. Check the cured pickle for nitrite in the lab at least once a week. Recommend that the Downers Grove Lab provide training assistance.
  - III. Use the Spectronic 20D to check the strength of the Maillose Caramel. Recommend that we provide training assistance.

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Trip Report  
Wells Plant  
w/o 12/27/93  
December 29, 1993  
Page 2.

- IV. Slice N Serve loaves coming out of the freezer are sticking to the conveyor belt and meat from every piece is tearing. Product is getting damaged and also it is easily contaminated. Use of release agent being explored.
- V. Request we send Mark Wells to follow up on the various problem areas that were identified in earlier trip.
- 6. With assistance from John Shoop of Red Arrow, outlined the Maillose sump preparation procedure to make the solution for using the Maillose to caramelize the product. Information provided to the plant operation, Q.A. and process control.

SAH:kmc

Attach.

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PTO-002407

**Proctor & Schwartz, Inc.**

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December 10, 1993

Syed Hussain Ph.D.  
Senior Project Manager  
ARMOUR SWIFT-ECKRICH  
3131 Woodcreek Drive  
Downers Grove, IL 60515-5429

*File: Unitherm  
Re: test products  
X File 801  
Re: test products  
② Armour Swift-Eckrich  
Downers Grove, IL  
Re: meetings*

Dear Syed:

Thanks for confirming the contents and schedule for the seminar with your colleagues on January 11, 1994.

You recommended that the meeting take place at your Product Development Laboratory in Downer's Grove; and we will revise our program to include videos where we have indicated "hands-on."

I've talked to Ron Ratz and John Shoop regarding the meeting and I understand that John will be present.

We are looking forward to seeing you on January 11; and we wish you a Happy Holiday season and of course a most profitable 1994.

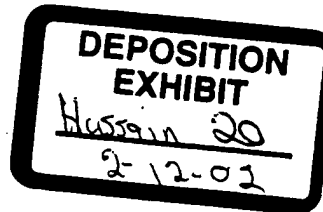
Syed, please call me if there is any significant change regarding the timing, agenda, or "test products..."

Sincerely,

*Jim Hutchison*

Jim Hutchison  
Product Manager  
Processed Food Division

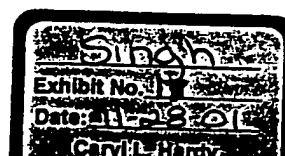
cc: John Shoop, Red Arrow  
David Howard, Unitherm ✓



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PTO-002408

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E-MAIL: [unitherm@pcok.com](mailto:unitherm@pcok.com)



A WORLD OF STAINLESS STEEL PRODUCTS

January 17, 1997

Dr. Syed A. Hussain  
ARMOUR SWIFT-ECKRICH  
Butterball Foods Div. Technical Center  
Product Development Center  
Downers Grove, IL 60515-5429

*Via Fax # 708-512-1124*

Dear Syed:

We at **UNITHERM Food Systems, Inc.** would like to take this opportunity to invite you to visit us at our booth, number 5506, at the **INTERNATIONAL POULTRY EXPOSITION** in Atlanta, Georgia the 22nd to 24th of this month.

Among our various exhibits, we will be showing the first In-Line Browning / Smoking System for Deli Turkey / Crowns and Hams. The product shrinkage using this system is only 2 1/2 percent and results are achieved with a smoke time of 10 minutes.

Look to **UNITHERM Food Systems, Inc.** for all of your cooking, chilling, and stainless steel fabricating needs.

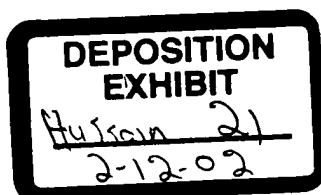
We look forward to meeting with you and doing business with **ARMOUR SWIFT-ECKRICH** soon.

David Howard  
President

Jerry Adams  
Sales Manager

Hank Robinson  
Food Technologist

***OOPS! The earlier fax you received was a result of a glitch in our new software. Sorry!***



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